

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	07/29/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:00 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Michael's Italian Feast	21 133	Michael's Italian Feast LLC		I	
Street Address		Purpose of Inspection			
1902 S. Main Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection    **R**=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
<b>Time/Temperature Control for Safety</b>			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
29	N/A		
Compliance with variance/specialized process/HACCP			

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
<b>Food Identification</b>			
37	<input checked="" type="checkbox"/> Food properly labeled; original container	<input checked="" type="checkbox"/>	
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, and animals not present		
39	<input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
<b>Physical Facilities</b>			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	<input checked="" type="checkbox"/> Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 21 133

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	169	Shredded cheese/RIC pizza prep	37	Diced chicken/RIC	33
Au jus/steam table	168	Diced ham/RIC pizza prep	37	Corn/RIC	38
Spaghetti meat sauce/steam table	166	Diced chicken/RIC pizza prep	33	Cut lettuce/RIC	40
		Sausage/RIC pizza prep	37	Lasagna/RIC	40
		Sliced cheese/RIC pizza prep	39	Housemade ranch dressing/RIC	40
		Turkey/RIC	41		
		Ham/RIC	36		
		Roast beef/RIC	38		
		Turkey/RIC	39		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen large white bucket of clear liquid substance without name identifying contents on container. Identify food storage working containers with common name of the food. Clear liquid food substance was water for large stock pots according to person-in-charge and labeled by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen food prep area shake-style container with dry green food substance without name identifying contents on container. Identify food storage working containers with common name of the food. Dry green food substance was parsley according to person-in-charge and labeled by person-in-charge during inspection.
39	3-305.14 (C) Observed in RIC (2-door, Hobart, by back door & stairs) three (3) trays of bread dough stored uncovered. During preparation, unpackaged food shall be protected from environmental sources of contamination. Trays of bread dough removed to a separate cooler by person-in-charge during inspection.
49	4-602.13 (C) Observed in basement WIC cooling fan grill covers soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen food prep area several HVAC vents by stove unit and above salad prep area soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Michael Axelson

Michael Axelson 21576042 - NRFSP Exp. 4/2024	Holly Kling L2SC-3-004039 - Learn 2 Serve Exp. 8/2025	Grant Geick L2SC-3-002671 - Learn 2 Serve Exp. 6/2025	Brendan Axelson 21441105 - NRFSP Exp. 3/2023
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, allergy signage, wearing masks

Jul 29, 2021  
 Person in Charge (Signature) Date

Follow-up:  Yes  No (Check one)  
 Inspector (Signature) Follow-up Date: \_\_\_\_\_

